

## Brave Sauce – *Salsa Macha*

### Ingredients (for approximately 1/2 cup)

- 6-7           dried red hot peppers  
                  (*Morita, Tabaquero, Comapeño*, etc.; choose level of spiciness, to taste)
- ½ cup       olive oil, plus more, as needed
- 1 clove     garlic; peeled (optional)
- 1 tsp       salt, or to taste

Remove stem from peppers and set aside. In a small pan, warm up the oil over medium/high heat, until it is hot but not smoking; add peppers and fry, stirring constantly to avoid burning, until they swell and become crispy and change colour, but not burnt. Remove promptly and transfer to a mortar with pestle (such as a volcanic stone Mexican molcajete), or a mini chopper, along with the garlic (if using) and salt. Grind until the peppers have turned into small flakes, but not completely pulverized.

Transfer to a clean jar (such as a Mason jar); pour the oil from the pan into the jar, as well and top with extra olive oil, if needed, to cover the flakes completely. In the photo, a batch made with *tabaquero* peppers, bright red and spicy (left) and a batch with *moritas*, smoky and with a beautiful, almost purple, colour (*morita* means little berry):



*Salsa macha* may top practically any savoury food in need of a punch of flavour, and a nice feature of this recipe is that levels of spiciness, smokiness, sweetness, etc. may be easily controlled by choosing different peppers.